

paolo scavino
piemonte

barbera d'alba DOC



The Nebbiolo grapes, in the great crus of Barolo, are traditionally grown on the hilltop, while Dolcetto vineyards are at the foot of the hills and the Barbera vineyards stand at mid altitude. This young, fresh and fruity wine has balanced acidity and is a further tribute to the country roots of the Scavino family. The vineyard in the region of Fiasco where the Barbera is cultivated (planted in 1945) is made up of soil with a high proportion of compressed sandstone and a component of a sandy yellow reddish dark brown soil. In the township of La Morra there is another vineyard (planted in 1992) with a medium textured soil. Hand harvested in October followed by maceration with the skins for 5–7 days and finally the alcoholic fermentation takes place in temperature controlled steel tanks. Malolactic fermentation also occurs in stainless steel. The wine ages a few months in steel before being bottled.

grape varieties: Barbera 100%

exposure: Southwest and east

altitude: 260m A.S.L. and 210m A.S.L.

soil: Marna di San'Agata fossili

alcohol: 14.00%

bottles per year: 11,000

acidity: 6.4 g/L

grape yield: 55 q/ha

tasting notes:

A fruity Barbera, with fresh blackberry notes and a hint of chocolate. A medium-bodied wine with bright fruit and a good finish.

The Wine Advocate

2005 Barbera d'Alba 89 points

The Wine Spectator

2008 Barbera d'Alba 90 points

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